Recipes for Roasting Vegetables

	Cut and Washed Vegetables	Preheated Oven Temperature	Oil and Seasonings (Mix and place flat on baking sheet.)	Time to Roas in Oven*
Asparagus	3 pounds, fresh spears with ends snapped or trimmed off	400 degrees F	1 tsp oil Dash of salt and pepper	12 to 15 min
Baking Potatoes	3 large, cut into 8 wedges	450 degrees F	3 Tbsp oil 1½ tsp paprika 1½ tsp onion powder ½ tsp garlic powder ½ tsp chili powder	30 min
Bell Peppers	4 cut in half	450 degrees F	2 tsp oil ½ tsp Italian seasoning ½ tsp garlic powder ¼ tsp salt	30 to 35 min
Brussels Sprouts	1¼ pounds with ends trimmed off	400 degrees F	1 Tbsp oil % tsp of each salt and pepper 1 tsp lemon juice	20 to 30 min
Carrots	1½ pounds cut into sticks	400 degrees F	1 Tbsp oil % tsp salt % tsp garlic powder	20 to 30 min
Cauliflower	1 medium-sized head, cut into florets	400 degrees F	1 tsp oil 2 tsp garlic powder ½ tsp onion powder ½ tsp salt and pepper each ¼ cup grated cheese	30 min
Green Beans	1 pound with ends snapped off	425 degrees F	1 Tbsp oil ½ tsp each salt and pepper	15 to 18 min
Onions	2 medium-sized, peel off papery layers and cut into quarters	f 425 degrees F	1½ tsp oil ¼ tsp salt ½ tsp pepper	20 to 25 min
Red Potatoes	1 pound, cut in 1-inch cubes	400 degrees F	1 Tbsp oil ½ tsp salt ½ tsp garlic powder	20 min
Zucchini	1¼ pounds cut into sticks	400 degrees F	2 tsp oil ¼ garlic powder ¼ dried oregano ⅓ tsp each salt and pepper	12 to 15 min

^{*}Stir once when half way cooked.









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